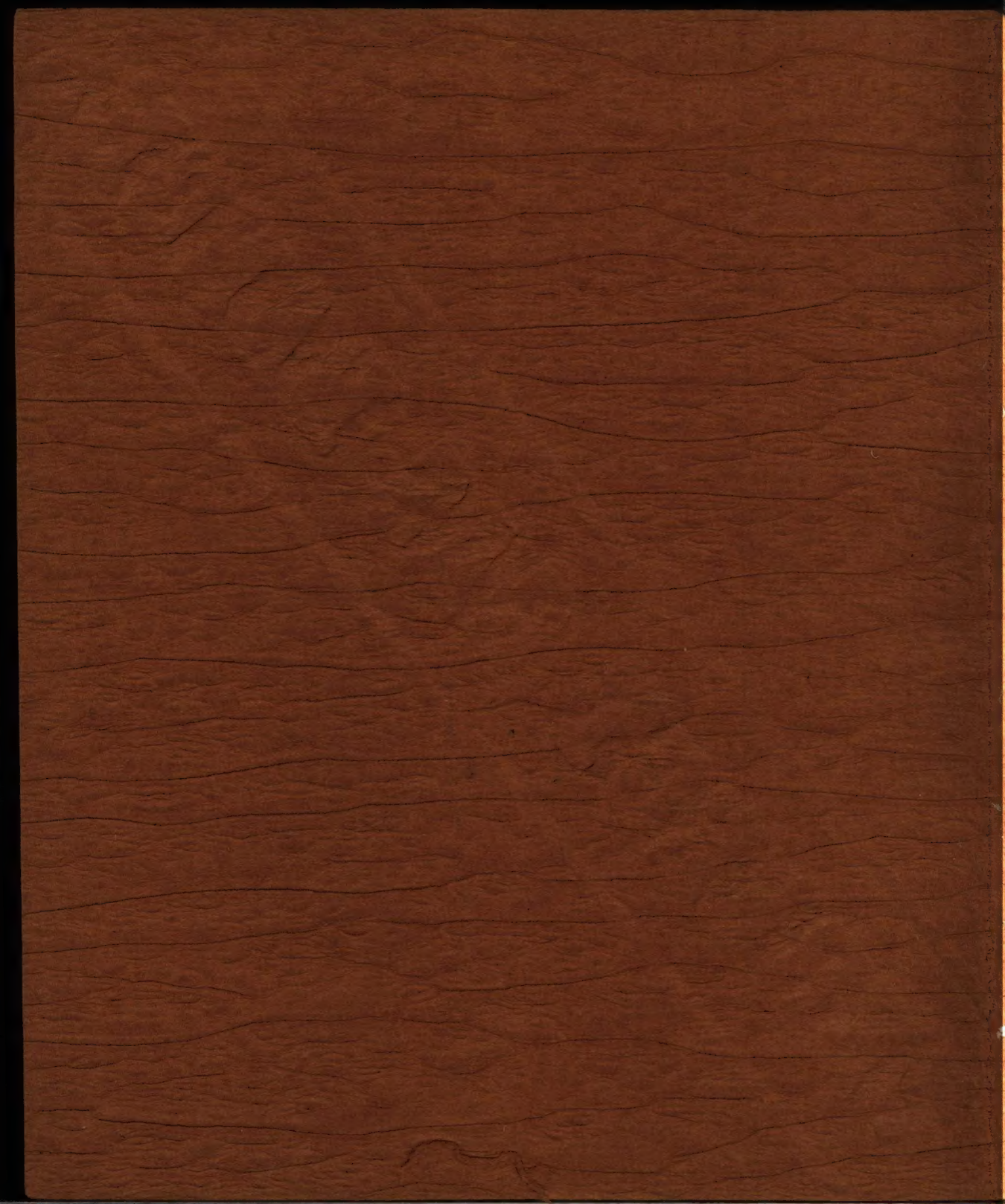
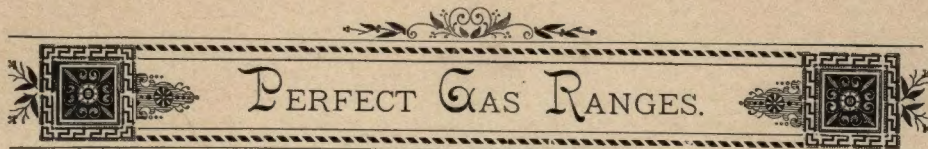


PERFECT GAS RANGE





MARYLAND METER & MANF'G CO.

BALTIMORE, MD.

GS



— BRANCHES: —

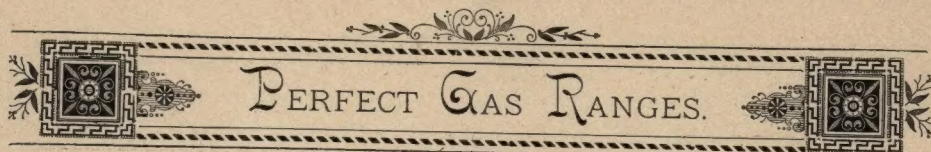
CHICAGO, BOSTON, NEW YORK, SAN FRANCISCO.

50 % Discount F.O.B. Boston

FROM
MONADNOCK MILLS,
CLAREMONT, N. H.
CLAREMONT GAS LIGHT CO.



TDCAT 1896
PAPV03660



Notes of Interest

—IN—

Perfect Gas Ranges!

—1896—

- Complete line of Stoves for all wants.
 - Right and Left Hand Water Heaters.
 - Extension Piece making Six-hole Top Range.
 - Elevated Broiler and Warming Oven.
 - Removable Ovens, built entirely independent of Range, and in case of removal can be done in five minutes.
 - Warming Ovens 12x18x10.
 - Cast-iron Plate between Roasting and Baking Oven, and Cast-iron Top Plate between Oven and Top Burners.
 - Removable Racks in Roasting Ovens.
 - Cast-iron Top, Front and Base.
 - Sheet Steel Sides and Back.
 - Pilot Light.
 - Simmering Burner.
 - All Ranges and Attachments have Flue Connections.
 - Oven Door Kickers.
 - Adjustable Screw to Regulate Flow of Gas.
- It is needless for us to make any statement as to durability of our Ranges—our record speaks for itself.
- On pages 20 and 21 are shown our new low price Ranges, Nos. 124 and 134, giving list, description and size.



THE REASONS WHY

PERFECT GAS RANGES

ARE THE BEST!

They have the largest oven and roaster of any gas range that is made.

The most spacious top plate, giving abundant room for utensils.

Pilot Light—by which the ovens are lighted without opening the doors. Saves trouble and time.

The top, or boiling burners, have an advantage over other stoves by being larger burners, and the double-top burner on each stove will be found a great help for quick work.

Simmering Burner—by which any article can be kept simmering without boiling.

The sliding sheet under the top burners keeps the stove perfectly clean, and can be used also to heat flat irons.

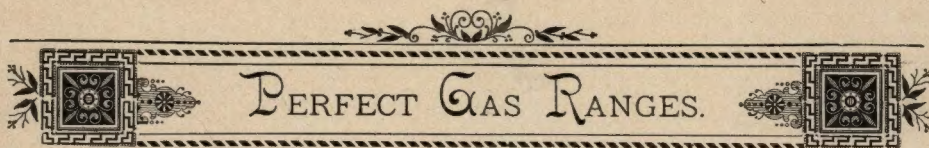
The ovens are arranged entirely independent of each other, and are removable. While the lower one is being used to broil or roast, the upper oven may be employed baking bread or pastry, the same burners heating the two ovens, thus saving time and gas.

Oven-door Kickers—by which the doors can be opened by simple pressure of the foot.

The perfectness of the ventilation and distribution of heat in the oven, rapidity and uniformity of its work, with the fitting climax, is pronounced **ECONOMY**, heralds the **Perfect** as a peer of gas ranges.

Manufactured by practical men of many years' experience, the construction is perfect, durability unquestioned. The ranges are models of beauty, combining exclusive merit with handsome appearance.

There is no smoke, no dust, no ashes; its use is attended with no more danger than a coal range; it saves fuel, labor, meat and flour; the health and happiness of your family demands it, and the economy is so great that you cannot afford to be without a **Perfect Gas Range**.



PERFECT GAS RANGES.

ADVANTAGES OF GAS FOR COOKING.

The true value of gas as a fuel for domestic purposes is known and appreciated alone by those who have used it, and cannot well be over-estimated.

The work of introducing gas cooking ranges to the public is one of much effort, owing to the popular fallacy that its use is accompanied by great expense, and that the viands so cooked are tainted by gas. These delusions are quickly dispelled. As a matter of absolute fact, the price at which gas is now sold for fuel clearly demonstrates that it costs actually less than coal. Added to this, its numerous advantages over a coal fire make it a most desirable heating agent, as the educated public are beginning to discover. Gas for cooking recommends itself because it is convenient, clean and economical; there is no dust, no soot, no ashes, no smoke, no waste heat, and absolutely no danger.

A gas range is always ready—as soon as lighted it is prepared for work.

A breakfast, including hot biscuits, one such as is served daily in ordinary households, can be placed upon the table twenty minutes after lighting the range. This same estimate will cover the time occupied in making ready supper, while the rapidity with which a complete dinner may be prepared is short of marvellous, and truly appreciated by those using gas stoves.

It is a fact worthy of consideration that meat roasted by coal fire loses in weight fully one-third, while the depreciation in cooking by gas is only one-seventh, besides which the meat will be found much more nutritious and healthful.

Bread in the oven of a **Perfect** gas range will bake brown evenly, top and bottom, the loaves will be twenty-five per cent. larger than if baked in a coal range, and will always be found light, porous, and wholesome.

A gas range, perfect in all requirements, is a necessary adjunct to a happy household; such is the **PERFECT**, a Peerless, Priceless Gem.

PERFECT GAS RANGES.

Can We Afford to Use Gas for Cooking?

THIS AND OTHER QUESTIONS ANSWERED BY THE FOLLOWING

TABLE OF COMPARISON BETWEEN COST OF COOKING BY COAL AND GAS.

Record of Coal Range.						Record of Gas Stove.					
ARTICLES.	HOW COOKED.	WEIGHT.		LOSS PER CT.	TIME.	HOW COOKED.	WEIGHT.	LOSS PER CT.	TIME.		
		Before Cook-ing.	After Cook-ing.				Before Cook-ing.	After Cook-ing.			
		lbs. oz.	lbs. oz.				lbs. oz.	lbs. oz.			
Bluefish	Baked.....	3	2 1	32	31 m.	Baked.....	3	2 6	20	35 m.	
Rib of Beef.....	Roasted.....	9 7	6 8	32	1 hr. 37 m	Roasted.....	9 4	7 11	27	1 hr. 25 m	
Chicken	Roasted.....	3	2 2	30	1 hr. 6 m	Roasted.....	3 1	2 10	14	1 hr.	
Beefsteak	Broiled.....	1 2	13 1/2	25	11 m.	Broiled.....	1 2	15	16 1/2	8 m.	
Lamb Chops.....	Broiled.....	1 1	11	35	12 m.	Broiled.....	1	13 1/2	15	10 m.	
Sweet Potatoes.	Steamed.....	3 5				Steamed.....	3 5				
White ".....	Steamed.....	3 8				Steamed.....	3 8				
Cauliflower.....	Boiled.....	3 12				Boiled.....	3 12				
Tomatoes.....	Stewed.....	4				Stewed.....	4				
Bread.....	Baked.....		5 2		46 m.	Baked.....		5 7		37 m.	
Sago Pudding.....	Baked.....		3 5		27 m.	Baked.....		3 3		28 m.	
Lemon Pie.....	Baked.....		2 12		30 m.	Baked.....		2 14		22 m.	
Sauces for fish, beef, and cauliflower.						Sauces, etc.					

Total time from lighting of fire until everything was ready to serve, 2 hours and 40 minutes. Of this time 30 minutes was required to heat the oven, leaving 2 hours and 10 minutes actual cooking time. Weight of coal, including lighting of fire, 44 lbs. At the end of the time the fire was ready for more coal. Cost of coal, 44 lbs., at \$5.50 per ton, 10.95 cents. Kindling, 1 cent. Total, 11.95 cents.

Total time for lighting of gas until everything was ready to serve, 1 hour and 50 minutes. Consumption of gas by test-meter, 38 feet. At \$2.15 per thousand feet, 8.17 cents. Cost of Coal.....11.95 cents
Cost of Gas.....8.17 "
Saving over Coal.....3.78—46 per ct.

TABLE OF COMPARISON OF PERCENTAGES IN LOSS AFTER COOKING.

GAS STOVE.		FISH.	RANGE.	
Cost.....	35 c	Cost.....	35 c	The total saving in the cost of food cooked over Coal Range..... 43 11-16c
Product.....	28½ c	Product.....	24¾ c	
Loss.....	6½ c	Loss.....	10¼ c	
Saving of gas stove over range, 3¼ cents.				Saving in cost of gas over coal (cost of coal over gas, 46 per cent)..... 3 78-100c
BEEF.				
Cost.....	166½ c	Cost.....	169¾ c	
Product.....	138¾ c	Product.....	117 c	Total..... 47 46-100c
Loss.....	28 c	Loss.....	52¾ c	
Saving of gas stove over range, 24¾ cents.				
STEAK.				
Cost.....	24¾ c	Cost.....	24¾ c	
Product.....	20¾ c	Product.....	18 9-16c	
Loss.....	4¾ c	Loss.....	6 3-16c	
Saving of gas stove over range, 2 1-16 cents.				



DIRECTIONS FOR USING.

Lighting Burners.—For top burners, first light the match, then turn the key of cock on the upper side of the range, then apply the match. For the oven burners, light Pilot light and turn key of cock feeding first burner, then turn Pilot light out, and by turning the key of cock feeding second burner, it will ignite itself from the one first lighted. At times, when the pipes are not clear of air, the burners will light back. This is known by the flame burning white, and by a peculiar hissing noise emanating from the burners. When this is noticed, shut off the gas and relight.

Boiling.—After lighting the top burner, place the vessel containing the liquid over the flame. When it has reached the boiling point, do not remove it; turn the gas partly down.

Frying.—Light the top burner and place the pan over the flame. When the required heat is attained, govern it by turning the gas partly off; this will insure the best results and prevent burning.

Roasting.—Light the gas in the roasting oven, turning it about half on; then place the meat on the broiler in the pan. The size of the roast will indicate the distance it should be from the fire. Turn the gas on full when the meat is warmed through; baste and shift frequently, and a luscious, savory roast is assured.

Broiling.—Light the gas a few minutes before using, and place the broiler, with meat to be cooked, on the top side, immediately under the fire. This will insure the meat broiling quickly. Have pan under the meat to catch the drippings.

Toasting.—Have gas lighted full; place the bread on the broiler close to the fire. Watch carefully, turn but once, and the bread when toasted will be found quite soft and delicate.

Baking.—This oven is a perfect baker, and in no case will it fail to do the work assigned. The burner must be lighted ten minutes before using. Introduce the baking, allot it time accordant with the quantity, and it is absolutely guaranteed to bake perfectly brown top and bottom.

Cleaning.—The sliding sheet under the top burners should be removed quite often and washed. The tidy housewife will see that the ovens are cleaned carefully, and the range blacked frequently.

These instructions, faithfully carried out, insure the successful working of the "PERFECT."

*With 6 Top Burners, Cake Griddle, Elevated Broiler,
Warming Oven and Water Heater.*

154	With Brass Water Coil.....	\$74 50	With Iron Water Coil.....	\$63 50
164	" "	76 50	" "	65 50
174	" "	78 50	" "	67 50



Sheet Iron, Cast Top, Front and Base.

Elevated Broiler, Cake Griddle and Warming Oven all Cast Iron.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

The same burners in elevated broiler and stove broiler.

Dimensions of Ranges and attachments given on pages 11 and 15.

These Ranges furnished with Broiler and Drip Pan.

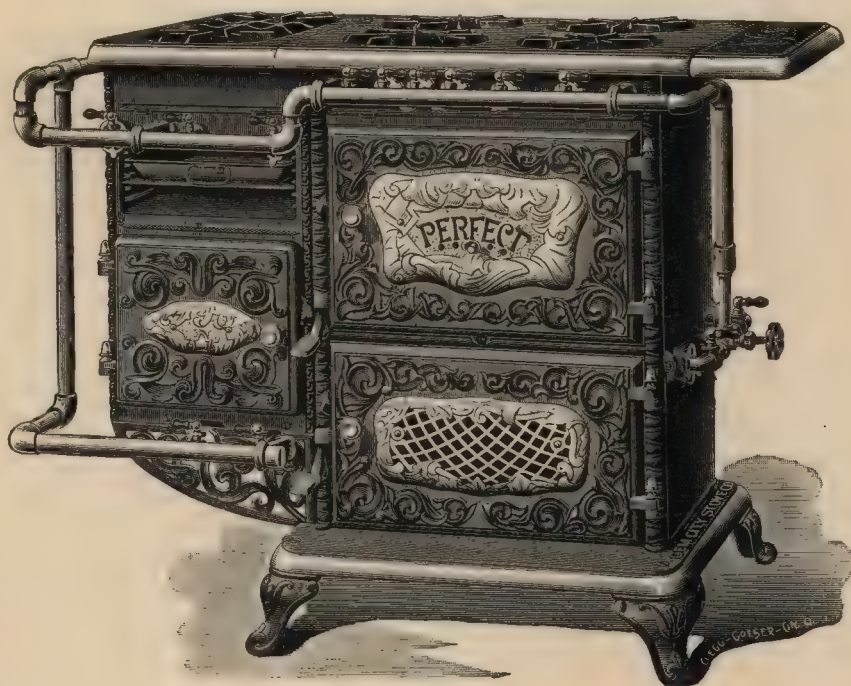
PERFECT GAS RANGES.

*With 6 Top Burners, Cake Griddle, Elevated Broiler,
and Warming Oven.*

154.....\$47 50

164.....\$49 50

174.....\$51 50



Sheet Iron, Cast Top, Front and Base.

Elevated Broiler, Cake Griddle and Warming Oven all Cast Iron.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

The same burners in elevated broiler and stove broiler.

Dimensions of Ranges and attachments given on pages 11 and 15.

These Ranges furnished with Broiler and Drip Pan.

PERFECT GAS RANGES.

With 6 Top Burners, Cake Griddle, Elevated Broiler, and Water Heater.

154	With Brass Water Coil	\$69 50	With Iron Water Coil.....	\$58 50
164	" "	71 50	" "	60 50
174	" "	73 50	" "	62 50



Sheet Iron, Cast Top, Front and Base.

Elevated Broiler, Cake Griddle and Water Heater.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

The same burners in elevated broiler and stove broiler.

Dimensions of Ranges and attachments given on pages 11 and 15.

These Ranges furnished with Broiler and Drip Pan.

PERFECT GAS RANGES.

With 6 Top Burners, Cake Griddle and Elevated Broilers.

154..... \$42 50

164..... \$44 50

174..... \$46 50



Sheet Iron, Cast Top, Front and Base.

Elevated Broiler and Cake Griddle.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

The same burners in elevated broiler and stove broiler.

Dimensions of Ranges and attachments given on pages 11 and 15.

These Ranges furnished with Broiler and Drip Pan.

PERFECT GAS RANGES.

With 2, 3 and 4 Top Burners, and Water Heater.

142	With Brass Water Coil.....	\$50 00	With Iron Water Coil.....	\$39 00
143	“ “	51 00	“ “	40 00
144	“ “	52 00	“ “	41 00
153	“ “	53 00	“ “	42 00
154	“ “	54 50	“ “	43 50
164	“ “	56 50	“ “	45 50
174	“ “	58 50	“ “	47 50
124	“ “	50 00	“ “	39 00
134	“ “	52 00	“ “	41 00

In ordering Water Heater please designate for what number stove it is required. Have all Water Heaters connected as shown in cut to get the best results.



PERFECT GAS RANGES.

Dimensions of all Attachments.

Two extra Burners, Cake Griddle, Elevated Broiler, Warming Oven and Water Heater.

	174	164	154	153	144	143	142	134	124
TWO EXTRA BURNERS. }	12x22	12x22	12x21		12x21				
CAKE GRIDDLE }	10x20	10x20	10x18						
ELEVATED BROILER. }	12x18x4½	12x18x4½	12x18x4½						
WARMING OVEN. }	12x18x10	12x18x10	12x18x10						
WATER HEATER. }	12x22	12x22	12x21	12x21	12x21	12x18	12x18	12x20½	12x20

Add five inches for each shelf on stove to size of top plate as given on pages 15, 17, 19.

PERFECT GAS RANGES.

With 6 Top Burners, and Water Heater.

154-6	With Brass Water Coil.....	\$68 00	With Iron Water Coil.....	\$57 00
164-6	" " " " " " " " " " " "	70 00	" " " " " " " " " " " "	59 00
174-6	" " " " " " " " " " " "	72 00	" " " " " " " " " " " "	61 00



Sheet Iron, Cast Top, Front and Base.

6 Top Burners and Water Heater, all Cast Iron.

Top Burners consume 8 and 14 feet each, and oven Burners 14 feet each per hour.

Dimensions of Ranges and attachments given on pages 11 and 15.

These Ranges furnished with Broiler and Drip Pan.

PERFECT GAS RANGES.

With 6 Top Burners.

144-6.....\$38 50	154-6.....\$41 00	164-6.\$43 00	174-6.....\$45 00
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Sheet Iron, Cast Top, Front and Base.
 6 Top Burners, Cast-iron Extension.
 Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each
 per hour.

Dimensions of Ranges and attachments given on pages 11 and 15.

These Ranges furnished with Broiler and Drip Pan.

PERFECT GAS RANGES

The 4-Hole Perfect Range, without Attachments.

144.....	\$25 00	154.....	\$27 50	164.....	\$29 50	174.....	\$31 50
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Sheet Iron, Cast Top, Front and Base.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

Dimensions of Ranges and attachments given on pages 11 and 15.

These Ranges furnished with Broiler and Drip Pan.



Dimensions of the 4-Hole Ranges.

*Four Boiling Burners—One Double and Three Single.
Two Oven Burners.*

No. 144.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....	10 inches high.....	10 inches high.....	} 21x22
18 inches wide.....	14 inches wide.....	14 inches wide.....	
.....	14 inches deep.....	14 inches deep.....	

PRICE, \$25.00.

No. 154.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....	10 inches high.....	10 inches high.....	} 21x22
19 inches wide.....	16 inches wide.....	16 inches wide.....	
.....	16 inches deep.....	16 inches deep.....	

PRICE, \$27.50.

No. 164.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
35 inches high.....	11 inches high.....	10 inches high.....	} 22x27
21½ inches wide.....	18 inches wide.....	18 inches wide.....	
.....	18 inches deep.....	18 inches deep.....	

PRICE, \$29.50.

No. 174.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
35 inches high.....	11 inches high.....	11 inches high.....	} 22x27
23 inches wide.....	20 inches wide.....	20 inches wide.....	
.....	20 inches deep.....	20 inches deep.....	

PRICE, \$31.50.

PERFECT GAS RANGES.

The 3-Hole Perfect Ranges.

133.....\$22 00

143.....\$24 00

153.....\$26 00



Sheet Iron, Cast Top, Front and Base.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

Dimensions of Ranges and attachments given on pages 11 and 17.

These Ranges furnished with Broiler and Drip Pan.

Dimensions of the 3-Hole Ranges.

*Three Boiling Burners—One Double and Two Single.
Two Oven Burners.*

No. 133.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
33 inches high.....	10 inches high.....	10 inches high.....	}16x19
18 inches wide.....	14 inches wide.....	14 inches wide.....	
.....	12 inches deep.....	12 inches deep.....	

PRICE, \$22.00.

No. 143.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....	10 inches high.....	10 inches high.....	}18x21
18 inches wide.....	14 inches wide.....	14 inches wide.....	
.....	14 inches deep.....	14 inches deep.....	

PRICE, \$24.00.

No. 153.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....	10 inches high.....	10 inches high.....	}21x22
19 inches wide.....	16 inches wide.....	16 inches wide.....	
.....	16 inches deep.....	16 inches deep.....	

PRICE, \$26.00.

PERFECT GAS RANGES.

The 2-Hole Perfect Ranges.

132.....\$20 00

142.....\$23 00



Sheet Iron, Cast Top, Front and Base.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

Dimensions of Ranges given on page 19.

These Ranges furnished with Broiler and Drip Pan.

PERFECT GAS RANGES.

Dimensions of the 2-Hole Ranges.

*Two Boiling Burners—One Double and One Single.
Two Oven Burners.*

No. 132.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
33 inches high.....	10 inches high.....	10 inches high.....	}14x19
18 inches wide.....	14 inches wide.....	14 inches wide.....	
	12 inches deep.....	12 inches deep.....	

PRICE, \$20.00.

No. 142.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....	10 inches high.....	10 inches high.....	}18x21
18 inches wide.....	14 inches wide.....	14 inches wide.....	
	14 inches deep.....	14 inches deep.....	

PRICE, \$23.00.

PERFECT KITCHEN BOILER HEATER.



8-Coil—Brass Water-heater.....	\$28 00
8 " 1/4-inch iron pipe Water-heater.....	17 00



PERFECT GAS RANGES.


The New 16 and 18 Inch Perfect Oven.

124.....\$23 00

134.....\$25 00



Sheet Iron—Cast Top and Front.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour.

Dimensions on page 21.

These Ranges are furnished with Broiler and Drip Pan.

PERFECT GAS RANGES.

Dimensions of the New 16 and 18 Inch Perfect Oven.

No. 124.

DIMENSIONS.

RANGE.		OVEN.		ROASTER.		TOP-PLATE.
32½ inches high.....	10	inches high.....	10	inches high.....		}20x22
19 inches wide.....	16	inches wide.....	16	inches wide.....		
.....	15	inches deep.....	15	inches deep.....		

No. 134.

DIMENSIONS.

RANGE.		OVEN.		ROASTER.		TOP-PLATE.
33 inches high.....	10	inches high.....	10	inches high.....		}20½x24
21½ inches wide.....	18	inches wide.....	18	inches wide.....		
.....	17	inches deep.....	17	inches deep.....		



SUCCESS BOILING BURNER.

Wood Handle for Hose Attachment.

Price.....\$1.00



SUCCESS CAKE GRIDDLES.

Very useful for hotels and restaurants. Made of cast-iron, with highly polished baking surface and nickeled fittings.

No. 1—Price, \$17.00. 15x18.

No. 2—Price, \$22.25. 18x24.

No. 3—Price, \$27.75. 18x36.

No. 4—Price, \$33.50. 18x48.

PERFECT GAS RANGES.

Success Gas Range



CAST IRON.

Top Burners consume 8 and 14 feet each, and Oven Burners 14 feet each per hour. The consumption of Burners is guaranteed at 10-10 pressure.

These Ranges are furnished with Boilers and Drip Pans



Success Gas Range

No. 4-18.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....10	inches high.....10	inches high.....	} 29½x26
21 inches wide.....17½	inches wide.....17½	inches wide.....	
.....17	inches deep.....17	inches deep.....	

PRICE, \$42.00.

*Four Boiling Burners—Two Double and Two Single.
Two Oven Burners.*

No. 4-16.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....10	inches high.....10	inches high.....	} 27x22
19 inches wide.....15½	inches wide.....15½	inches wide.....	
.....14½	inches deep.....14½	inches deep.....	

PRICE, \$36.00.

*Four Boiling Burners—Two Double and Two Single.
Two Oven Burners.*

No. 3-16.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
34 inches high.....10	inches high.....10	inches high.....	} 27x22
19 inches wide.....15½	inches wide.....15½	inches wide.....	
.....14½	inches deep.....14½	inches deep.....	

PRICE, \$34.00.

*Three Boiling Burners—One Double and Two Single.
Two Oven Burners.*

No. 3-14.

DIMENSIONS.

RANGE.	OVEN.	ROASTER.	TOP-PLATE.
32 inches high.....9½	inches high.....9½	inches high.....	} 24x19½
17 inches wide.....13½	inches wide.....13½	inches wide.....	
.....12½	inches deep.....12½	inches deep.....	

PRICE, \$30.00.

*Three Boiling Burners—One Double and Two Single.
Two Oven Burners.*

PERFECT GAS RANGES.



Success Hot Plates.

Will do for Light Cooking in connection with our Portable Ovens.

Will not emit odor or smoke.

DOUBLE BURNER HOT PLATES.

No. 1.....	Price, \$3 50	No. 3.....	Price, \$10 50
No. 2.....	" 7 00		



No. 3.

Success Tailor Iron Heaters,

WITH HOODS.

No. 1—One Iron.....	Price, \$3.00	No. 4—Four Irons..	Price, \$10 00
No. 2—Two Irons	" 6 00	No. 5—Five Irons.....	" 12 00
No. 3—Three Irons.....	" 8 00		

PERFECT GAS RANGES.



FACTORY, DAYTON, OHIO.

FROM
MONADNOCK MILLS,
CLAREMONT, N. H.

CLAREMONT GAS LIGHT CO.

